

# CON MIS AMIGOS

<b>EL JEFE'S SALSAS</b> ●●●●● Choose 1 Salsa for \$8, 2 for \$11, 3 for \$14 Salsa Fresca, Salsa Verde, Salsa Roja, White Corn Chips	
<b>SMASHED AVOCADO GUACAMOLE</b> ●●●●● Pickled Onions, Pepitas, White Corn Chips	\$16
<b>QUESO FUNDIDO</b> ●●● Lime Crema, Toasted Seeds, Smoked Corn Salsa, Mixed Tortilla Chips Add Chorizo	\$18 \$3
<b>COCA COLA BBQ PORK RIBS</b> ●●●● Corn Crumble, Chipotle Mustard	\$24
<b>COCONUT PRAWNS</b> ●●● Valentina Mayo, Mango Drizzle, Pickled Cabbage	\$22
<b>ALOHA STYLE TUNA CEVICHE</b> ●●●● Blue Corn Tostada, Pineapple Salsa, Avocado Whip, Seaweed	\$23
<b>DUCK CARNITAS QUESADILLA</b> Cashew Crumble, Avocado Whip, Goat's Cheese Crema, Chamoy Caramel	\$25

## WINTER BOTTOMLESS BRUNCH

SUN 5 JUN (Queen's Birthday)  
SAT 2 JUL  
SUN 7 AUG  
SAT 3 SEP

**\$65PP +BF**



First sitting 12pm.  
Ask server for more details or scan QR code to book your ticket now.

## MARGO'S TACOS & BUNS

<b>CRUNCHY BEEF CHEEK</b> ●●● Flour Tortilla, Chipotle Mustard, Pickled Cucumber Salsa, Blue Cheese Whip	\$12
<b>SALT 'Y' CUMIN SQUID</b> ●●●● Flour Tortilla, Cactus Salsa, Drive Thru Sauce, Spring Onions	\$11
<b>BAD HOMBRE STYLE FRIED CHICKEN</b> ●●● Roti Flatbread, "Buffalo" Hot Sauce, Celery Salted Crema, Pickled Celery Root Slaw	\$14
<b>LATE NIGHT HOT DOG</b> ●●● Margo's Milk Bun, Valentina Mayo, Salsa Fresca, Pickled Jalapeño, Crispy Shallots	\$11
<b>BAJA BANANA BLOSSOM</b> ●●●●● Flour Tortilla, Cantina Slaw, Jalapeño "Mayo", Pickled Onions	\$10

## SUPER NACHOS

<b>NUTTY NACHOS</b> ●●●●● Fiesta Corn Chips, Black Beans, Cashew "Queso", Walnut "Picadillo", Avocado Whip, Smoked Corn Salsa, Coconut Crema	\$30
<b>COWBOY NACHOS</b> ●●●●● Fiesta Corn Chips, Pork Belly Beans, Chorizo, Avocado Whip, Salsa Fresca, Cheese Sauce	\$31

# MARGO'S

MARGOS.CO.NZ  
@MARGOS\_QT

## SIZZLIN' FAJITAS

All Fajitas served with Flour Tortillas & El Jefe's perfectly paired bespoke condiments

<b>CARNE ASADA STEAK</b> ●●●●● Salsa Macha, Roasted Bone Marrow, Salsa Fresca, Escabeche, Guacamole, Celery Salted Crema, Salsa Verde, Pork Belly Beans	\$37
<b>ZAMORA LAMB CHORIZO</b> ●●●●● Chimichurri, Chilli Spiked Artichokes, Pickled Cucumber Salsa, Guacamole, Lime Crema, Black Beans	\$36
<b>BAD HOMBRE STYLE FRIED MUSHROOMS</b> ●●●●● Jalapeño "Mayo", Smoked Corn Salsa, Guacamole, Huitlacoche, Black Beans	\$33

## SMOTHERED ENCHILADAS

<b>SPICED KUMARA 'Y' WALNUT</b> ●●●●● Peanut Mole, Cashew Crumble, Mom's Rice, Black Beans	\$25
<b>ABODO CHICKEN 'Y' CHORIZO</b> ●●●●● Salsa Suiza, Smoked Corn Salsa, Pork Belly Beans, Mom's Rice	\$25

## HAPPY HOUR 5PM 'TIL 6PM

**\$8 TACOS \* \$15 FROZEN MARG'S**

\* Excludes Bad Hombre Style Fried Chicken & Late Night Hot Dog

## DULCES

<b>CINNAMON TOSSED CHURROS</b> ●●●●● Mexican Hot Chocolate, Dulce De Leche	\$15
<b>WINTER ORANGE CRÈME BRÛLÉE</b> ●●●●● Candied Coconut, Goji Berry Granola	\$14
<b>CASHEW CHEESECAKE</b> ●●●●● Corn Biscuit Crumble, #Meetmehere Preserves	\$14
<b>LIME SORBET</b> ●●●●●	\$5
<b>SHOUT EL JEFE A MICHELADA</b> Thank the chef with a cold cerveza	\$5

● GLUTEN FRIENDLY ○ CAN BE GF ● NUT FREE ● DAIRY FREE ● VEGAN ● VEGETARIAN

## #VEGANVIBES

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<b>CASHEW "QUESO" FUNDIDO</b> ●●●●● Mixed Tortilla Chips, Raglan Coconut Crema, Smoked Corn Salsa, Cashew Crumble	\$18
<b>SPICED KUMARA 'Y' WALNUT ENCHILADAS</b> ●●●●● Peanut Mole, Cashew Crumble, Mom's Rice, Black Beans	\$25
<b>BAJA BANANA BLOSSOM TACO</b> ●●●●● Flour Tortilla, Cantina Slaw, Jalapeño "Mayo", Pickled Onions	\$10
<b>NUTTY NACHOS</b> ●●●●● Fiesta Corn Chips, Black Beans, Cashew "Queso", Walnut "Picadillo", Avocado Whip, Smoked Corn Salsa, Coconut Crema	\$30
<b>BAD HOMBRE STYLE FRIED MUSHROOM FAJITAS</b> ●●●●● Jalapeño "Mayo", Smoked Corn Salsa, Guacamole, Huitlacoche, Black Beans	\$33

## LET'S TALK ABOUT MEX BABY!

- ANNATTO:** Orange/Red dye obtained from the achiote tree
- BAD HOMBRES:** Margo's kitchen legends!
- BAJA:** Coastal state in Northwest Mexico
- CANTINA:** Bar or pub
- CERVEZA:** Beer!
- CEVICHE:** Cured fresh raw fish
- CHAMOY:** Pickled fruit sauce
- CHIMICHURRI:** Latin American sauce made from herbs & vinegar
- CHIPOTLE:** Smoke-dried ripe jalapeño
- CHURRO:** Fried dough pastry
- CREMA:** Sour cream... don't worry, El Jefe makes a vegan option too
- DULCE DE LECHE:** Sweetened caramelised milk
- DRIVE THRU SAUCE:** Our version of Big Mac or Special Sauce
- EL JEFE DE MARGO:** Margo's boss [The chef]
- ESCABECHE:** Pickled vegetable blend
- HUITLACOCHÉ:** Corn fungus known as the Mexican truffle
- MOLE:** Indigenous Mexican word for sauce
- MOM'S RICE:** Traditional annatto dyed rice
- PEPITAS:** Toasted pumpkin seeds
- PICADILLO:** Cooked mince dish with many variations in Latin America
- QUESO FUNDIDO:** Dipping sauce of melted cheese
- SALSA FRESCA:** Fresh salsa with tomatoes, onions and coriander
- SALSA MACHA:** Rich chilli infused oil sauce
- SALSA ROJA:** Roasted tomato salsa
- SALSA SUIZA:** Meaning Swiss, an interpretation of a cheese sauce
- SALSA VERDE:** Roasted green tomato (tomatillo) salsa
- VALENTINA:** Mexican hot sauce from Jalisco... El Jefe's favourite!
- #MEETMEHERE PRESERVES:** A selection of handmade condiments El Jefe creates for our sister venue, Little Blackwood on Steamer Wharf